

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1. (currently amended) ~~Process~~ A process for [[the]] preparation of a food product, ~~characterized in that it comprises essentially at least one step of~~ comprising:

flavoring ~~consisting in giving~~ to give a smoked flavor to said food product; and

at least one step of coloring, independent of said flavoring step, ~~consisting in giving~~ to give a ~~supplemental~~ color or ~~particular supplemental~~ nuance to said food product, ~~in particular~~ by reinforcing [[the]] a previous color ~~previously obtained.~~

2. (currently amended) ~~Process~~ The process according to claim 1, ~~characterized in that it comprises moreover a step of preservation,~~ further comprising:

preserving, independent of said steps of flavoring and coloring, ~~consisting in~~ by placing the food product ~~to be prepared or already partially prepared~~ into contact with at least one preservation product obtained by pyrolysis of at least one vegetable material and/or ~~comprising~~ at least one compound selected from ~~the group formed by~~ preservatives or a CE number

selected from the following list: E 200, E 202, E 203, E 210, E 211, E 212, E 213, E 235, E 249, E 250, E 251, E 252, E 260, E 262, E 263, E 270, E 300, E 301, E 325, E 326, E 330 [[and E]] or 334.

3. (currently amended) ~~Process~~ The process according to claim 2, ~~characterized in that~~ wherein the preservation step is carried out by applying to said food product a smoke obtained by pyrolysis of at least one organic vegetable material at a temperature ~~comprised~~ between 150°C and 300°C, ~~preferably or~~ between 200°C and 280°C, ~~if desired~~ followed by a ~~supplemental~~ step of ~~purification of~~ purifying the produced smoke, so as to reduce ~~to an acceptable concentration the~~ a content of ~~undesirable compounds of the type of~~ polycyclic aromatic hydrocarbons (PAH)[[,]] or phenolic compounds ~~and the like~~.

4. (currently amended) ~~Process~~ The process according to claim 2, ~~characterized in that~~ wherein the preservation step ~~takes place by~~ includes applying to said food product a liquid smoke obtained by pyrolysis of at least one vegetable organic material at a temperature ~~comprised~~ between 150°C and 300°C, ~~preferably or~~ between 200°C and 280°C, ~~if desired~~ followed by a ~~supplemental~~ step of ~~purification of~~ purifying the produced smoke, so as to reduce to an acceptable concentration [[the]] a content of undesirable compounds of the type of polycyclic

aromatic hydrocarbons (PAH), or phenolic compounds ~~and the like~~, said produced smoke, ~~if desired purified~~, being condensed in liquid form ~~once produced~~ in a suitable condensation device.

5. (currently amended) ~~Process~~ The process according to claim 1, ~~characterized in that~~ wherein the flavoring step ~~takes place by~~ includes applying to said food product, a smoke obtained by pyrolysis of at least one vegetable organic material at a temperature ~~comprised~~ between 200°C and 800°C, ~~preferably or~~ between 300°C and 400°C, ~~if desired~~ followed by a ~~supplemental~~ step of purification of the produced smoke when said pyrolysis temperature is ~~comprised~~ between 400°C and 800°C, so as to reduce ~~to an acceptable concentration the~~ a content of ~~undesirable compounds of the type of~~ polycyclic aromatic hydrocarbons (PAH).

6. (currently amended) ~~Process~~ The process according to claim 1, ~~characterized in that~~ wherein the flavoring step ~~takes place by~~ includes applying to said food product a liquid smoke obtained by pyrolysis of at least one organic vegetable material at a temperature ~~comprised~~ between 200°C and 800°C, ~~preferably or~~ between 300°C and 400°C, ~~if desired~~ followed by a ~~supplemental~~ step of purification of the produced smoke when said pyrolysis temperature is ~~comprised~~ between 400°C and 800°C, so as to reduce ~~to an acceptable concentration the~~ a content of ~~undesirable compounds of the type of~~ polycyclic aromatic

hydrocarbons (PAH), the smoke ~~produced, if desired purified,~~
further being condensed in liquid form ~~once produced~~ in a
~~suitable~~ condensation device.

7. (currently amended) ~~Process~~ The process according
to claim 2, ~~characterized in that~~ wherein the pyrolysis takes
place under ~~precise control, to~~ about 0.1%[[,]] of [[the]] a
volume of oxygen ~~during said pyrolysis.~~

8. (currently amended) ~~Process~~ The process according
to claim 2, ~~characterized in that~~ wherein the pyrolysis takes
place under ~~precise control, to~~ about one degree Celsius, of the
pyrolysis temperature.

9. (currently amended) ~~Process~~ The process according
to claim 2, ~~characterized in that~~ wherein the organic ~~pyrolyzed~~
vegetable material ~~is essentially constituted by~~ comprises fibers
or chips of at least one vegetable substance ~~such as~~ selected
from wood, cellulose, a ~~or any other~~ mono or polysaccharide or a
ligno-cellulose complex.

10. (currently amended) ~~Process~~ The process according
to claim 2, ~~characterized in that~~ wherein the pyrolysis takes
place in a vibrated elevating reactor ~~of the type comprising~~
~~essentially~~ comprising a heatable chamber substantially

hermetically sealed containing at least one ascending tubular element that is vibrated and receiving an organic material to be pyrolyzed, ~~for the production of smoke or a liquid smoke adapted for the smoking of food products.~~

11. (currently amended) ~~Process~~ The process according to claim 2, ~~characterized in that~~ wherein the pyrolysis takes place in a reactor comprising ~~essentially~~ a substantially hermetically sealed heatable chamber containing at least one rotating endless screw heated by the Joule effect, said at least one screw receiving an organic material to be pyrolyzed, ~~for the production of smoke adapted for smoking food products.~~

12. (currently amended) ~~Process~~ The process according to claim 4, ~~characterized in that~~ wherein the liquid smoke used has, once condensed, a volume content of benzo[a]pyrene of at most 10 ppb and a volume content of benzoanthracene of at most 20 ppb.

13. (currently amended) ~~Process~~ The process according to claim 1, ~~characterized in that~~ wherein the coloring step is carried out by performing Maillard reactions on the food product ~~to be prepared or already partially prepared.~~

14. (currently amended) ~~Process~~ The process according to claim 13, ~~characterized in that~~ wherein the coloring step takes place by placing the food product ~~to be colored~~ into contact with a composition containing at least one carbonylated substance other than hydroxyacetaldehyde and reducing sugars.

15. (currently amended) ~~Process~~ The process according to claim 14, ~~characterized in that~~ wherein the coloring step takes place by placing the food product ~~to be colored~~ into contact with a composition containing at least one substance selected from the group ~~formed by~~ consisting of hexadecanal, glutaraldehyde, 2-ethylhexanal, farnesal, 2-butenal, 2-methylhexanal, glyoxal, 2-methylpentanal, neral, tridecanal, 2-hexanal and 2-propenal.

16. (currently amended) ~~Process~~ The process according to claim 13, ~~characterized in that~~ wherein the coloring step takes place by placing the food product ~~to be colored~~ into contact with an aminated composition containing at least one amino acid.

17. (currently amended) ~~Process~~ The process according to claim 1, ~~characterized in that~~ wherein the coloring step takes place by placing the food product ~~to be colored~~ into contact with at least one coloring composition comprising at least one

colorant selected from the group ~~formed by~~ consisting of carmine, caramel, paprika, annatto, sandalwood and by the colorants of CE number selected from the following list: E 100, E 101, E 102, E 104, E 110, E 120, E 122, E 123, E 124, E 127, E 128, E 129, E 131, E 132, E 133, E 140, E 141, E 142, E 150a, E 150b, E 150c, E 150d, E 151, E 153, E 154, E 155, E 160a, E 160b, E 160c, E 160d, E 160e, E 160f, E 161b, E 161g, E 162, E 163, E 170, E 171, E 172, E 173, E 174, E 175 and E 180.

18. (currently amended) ~~Process~~ The process according to ~~claim 1~~ claim 2, ~~characterized in that wherein one, several or all~~ at least one of the steps ~~among them~~ of flavoring, coloring and preservation, are carried out by separate spraying of liquid compositions ready to use obtained from ~~[[the]]~~ flavoring, coloring or preservative compositions, onto the food product ~~to be prepared or already partially prepared.~~

19. (currently amended) ~~Process~~ The process according to ~~claim 1~~ claim 2, ~~characterized in that wherein one, several or all~~ at least one of the steps ~~among them~~ of flavoring and preservation are carried out by smoking the food product ~~to be prepared or already partially prepared.~~

20. (currently amended) ~~Feed~~ A food product obtained by the practice of the process according to claim 1.

21-25. (canceled)

26. (new) A process for preparation of a food product, comprising:

flavoring to give a smoked flavor to said food product; and
at least one step of coloring, independent of said flavoring step, to give a color or nuance to said food product, by reinforcing a previous color,

wherein the coloring is performed by Maillard reactions, or by placing said food product into contact with at least one coloring agent selected from the group consisting of CE number E 100, E 101, E 102, E 104, E 110, E 120, E 122, E 123, E 124, E 127, E 128, E 129, E 131, E 132, E 133, E 140, E 141, E 142, E 150a, E 150b, E 150c, E 150d, E 151, E 153, E 154, E 155, E 160a, E 160b, E 160c, E 160d, E 160e, E 160f, E 161b, E 161g, E 162, E 163, E 170, E 171, E 172, E 173, E 174, E 175 and E 180.